

# "Festive Family Thanksgiving Cookbook"

## Recipe

### **Peanut Brittle-Apple Crisp**

Serves 8 ● Preparation time 25 minutes

Baking time 40 minutes

½ cup all-purpose flour

¼ cup brown sugar, packed

¼ cup granulated sugar

1/8 tsp. salt

¼ cup light tub margarine spread,  
chilled, cut into small pieces

½ cup coarsely broken peanut brittle  
(about 2 ounces)

7 cups Granny Smith apples (about  
2 pounds), peeled and sliced

3 Tbs. orange marmalade

2 cups nonfat vanilla frozen yogurt

Preheat oven to 375° F. Combine flour, sugars, and salt in a bowl. Cut in margarine with a pastry blender or 2 knives until mixture resembles coarse meal. Add peanut brittle, stirring to combine.

Arrange apples in a 9 inch baking dish. Spoon marmalade over apples. Sprinkle flour mixture over marmalade.

Bake at 375° F for 40 minutes. Serve warm. Top each with ¼ cup frozen yogurt.



**Nutrition Facts Per Serving:** 265 Calories, 6 g Total Fat, 54 Calories from Fat, 1 g Saturated Fat, 165 mg Sodium, not a significant source of Cholesterol.

Recipe from *Cooking Light* The Magazine of Food and Fitness  
Southern Living, Inc.- October 1998, page 121.

